Publications

Amana®

Self-Cleaning Electric Range With Radiant & Halogen Elements

Use and Care Manual

Model: ARH667

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Complete the registration card and promptly return card to Amana Product Registration department. If registration card is missing, call Consumer Information at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the underside of the cooktop. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of purchase: _____
Name and address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

If you have questions concerning product usage, installation or warranty call **1-800-843-0304**. If you are calling from outside the U.S.A. call 1-319-622-5511.

To locate an **authorized** servicer, call **1-800-NAT-LSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. We recommend contacting an authorized servicer if service is required.

Recognize this symbol as a safety precaution.

To reduce the risk of the appliance tipping, it must be secured by properly installed anti-tip bracket(s). To make sure bracket(s) have been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.

⚠WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT

- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠WARNING

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

To avoid personal injury, do not sit, stand or lean on the oven door or oven drawer.

For your safety, do not obstruct the flow of ventilation air to the range.

This gas appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustions make sure this appliance is installed, operated, and maintained according to the instructions in this book and the installation instructions.

⚠WARNING

General

1. The range must be installed and properly grounded by an authorized servicer.
2. Never use the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the range. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the range is in use.
9. Never sit, stand, or lean on any part of the range.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the element. Undersized utensils will expose the element to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials or spillage due to unintentional contact with the utensil, handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.

⚠WARNING

4. Do not store items of interest to children above the range. Children climbing on the range to reach the items may become seriously injured.
5. Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool. If a utensil handle twists or becomes hot during cooking the pan should not be used.
10. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may preetrate the broken cooktop and create a risk of electric shock. Contact an authorized service person immediately.

Oven

1. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in the oven. Build-up of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

⚠WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will adversely affect baking results.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, maintop, window, oven door and oven racks.
8. Do not use the oven cavity for storage space.
9. Never use strong abrasives, gritty cleaners, oven liners, commercial oven cleaners or steel wool to clean any part of the range or the oven interior.
10. Do not drape towels or other materials on the oven door handle. These items may contact a element or become too hot and ignite.
11. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.
12. Do not attempt to clean the oven door gasket located on the inside of the oven door. This gasket is required to seal the oven.

⚠WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fires

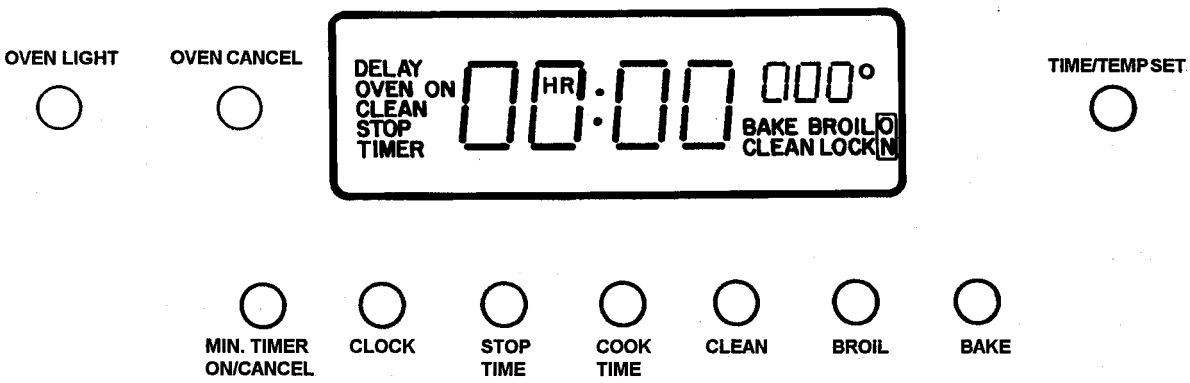
1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to "OFF".
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

Oven Fires

1. Do not open the oven door.
2. Turn all controls to "OFF".
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call your local fire department!

Electronic Oven Control



Electronic Oven Control Buttons

OVEN CANCEL- Used to set clock. Cancels any cooking or cleaning function.

MIN. TIMER ON/CANCEL - Used to time any kitchen function or cancel timer.

CLOCK - Used to set time of day

STOP TIME - Used to set delayed bake and self-clean.

COOK TIME - Used to set timed baking.

CLEAN - Used to set self-clean cycle.

BROIL - Used to set broil.

BAKE - Used to set bake.

Oven Control Knobs

OVEN LIGHT - Used to turn oven light on and off. Light will automatically turn on when oven door is opened.

TIME/TEMP SET - Used to select temperature or time.

Special Oven Control Functions

Preheat Signal - After setting the oven to bake and selecting a temperature, the oven will preheat. When the oven reaches the set temperature, a 1 second signal will sound.

End of Cycle Signal - When a timed cycle is complete, three long signals will sound. The end of cycle signal will continue to sound until the OVEN CANCEL button is pushed. If the minute timer is in use push the MIN. TIMER ON/CANCEL button to cancel the end of cycle signal.

Child Lockout - This is a safety feature that can be used to prevent children from accidentally programing the oven. It disables the electronic oven control buttons.
Push and hold the BAKE and CLOCK buttons for 5 seconds. OFF will display where the temperature normally appears.
To reactivate the buttons, push and hold the BAKE and CLOCK buttons for 5 seconds. The child lockout feature must be reset after a power failure.

12 Hour Automatic Cancel - This is a safety feature that prevents the oven from continuing to operate if it has been left on for over 12 hours. If a cooking function continues longer than 12 hours without any buttons on the oven control being pushed, this feature turns the oven off. Any time a button is pushed, the 12 hour automatic cancel is reset.

Read the safety instructions on pages 3-5 before using the quick reference instructions.
If there are unanswered questions refer to the detailed sections of this manual.

Setting the Clock

1. Push the CLOCK button.
2. Turn the TIME/TEMP SET knob to the correct time of day.
3. Press OVEN CANCEL button.

Setting the Minute Timer

1. Push the MIN. TIMER button.
2. Turn the TIME/TEMP SET knob to the desired amount of time. The timer can be set from 1 second to 9 hours and 50 minutes.

Canceling the Minute Timer

Push and hold the MIN. TIMER button for 3 seconds.

Baking or Broiling

1. Push the BAKE or BROIL button.
2. Turn the TIME/TEMP SET knob to the desired temperature or HI for broil.
3. The oven will begin baking or broiling within 30 seconds.

Canceling Bake or Broil

Press the OVEN CANCEL button.

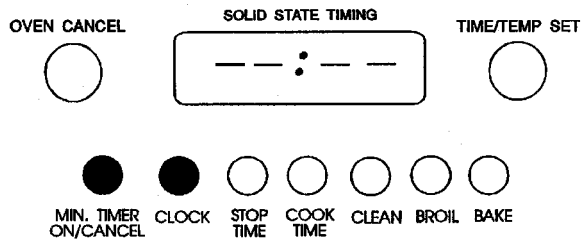
Self-Cleaning

1. Remove oven racks and all utensils from oven.
2. Push the CLEAN button.
3. Turn the TIME/TEMP SET knob to the desired cleaning time. Clean can be set from 2 to 4 hours.
4. The oven will begin cleaning within 30 seconds.

Canceling Self-Cleaning Cycle

1. Push the OVEN CANCEL button.
2. When the oven has cooled to a safe temperature, the door will automatically unlock.

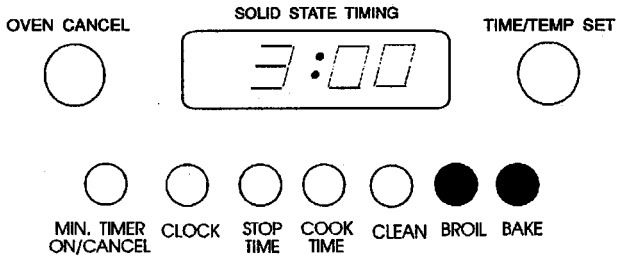
Setting Clock and Minute Timer



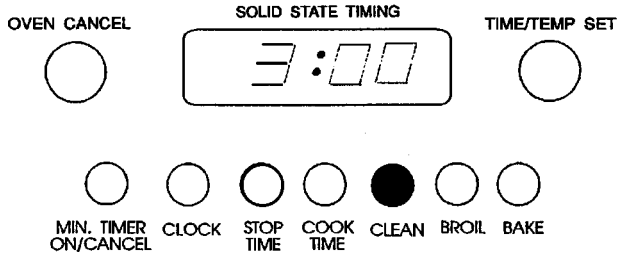
NOTICE

When canceling the minute timer do not press the OVEN CANCEL button. Pressing the OVEN CANCEL button will cancel the cooking function.

Setting Bake and Broil



Setting Self-Cleaning Cycle



Choosing Cooking Utensils

Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the element. Do not use a pan that overhands the element by more than 1".
2. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
3. For the best cooking results select a utensil made of a medium gauge metal such as stainless steel.
4. Select utensils with flat bottoms.

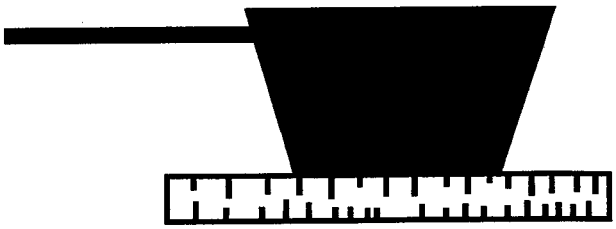
⚠CAUTION

Using cast iron cookware is not recommended. Cast iron retains heat and may result in cooktop damage.

Determining If a Pan Has a Flat Bottom

For the best cooking results It is essential to use a pan with a flat bottom.

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small grove or mark on a pan will not effect cooking times. However, if a pan has a gap, formed rings or an uneven bottom, it will not cook efficiently and in some cases may not boil water.



Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting, May Leave Metal Markings On Rangetop
Cast Iron	Heats and Cools Slowly	Not Recommended, Retains Excessive Heat and May Damage Rangetop
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Not Recommended, Imperfections In Enamel May Scratch Rangetop
Glass Ceramic	Heats and Cools Slowly	Not Recommended, Heats Too Slowly, Imperfections In Glass May Scratch Rangetop
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Operating the Single Radiant Element

Push in and turn the control knob to the desired setting. The radiant element will cycle on and off to maintain the desired heat setting.

When Finished

Turn all controls to OFF.

Operating the Dual Radiant Element

The double lines between settings on the dual radiant element control knob indicate both the inner and outer elements are being used. The single lines indicate that only the inner element is being used.

To operate the inner and outer element, push in and turn the control knob to the double line settings. To operate only the inner element, push in and turn the control knob to the single line settings.

The dual radiant element will cycle on and off to maintain the desired heat setting.

When Finished

Turn Control to OFF.

Operating the 10 Position Haloring® Element

Push in and turn the control knob to the desired setting.

There is a distinct click position for all 10 settings. The 10 position switch allows a precise constant amount of heat to radiate from the element. Therefore, the same heat settings can be repeated and maintained.

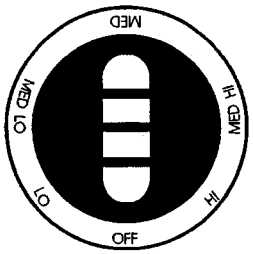
The Haloring® element will not be illuminated at settings LO through 3. When using settings 4 through HI, the higher the selected temperature the brighter the illumination from the element.

The Haloring® element will not cycle unless it has been left at a high heat setting for an extended amount of time without a pan in place or if the pan has boiled dry.

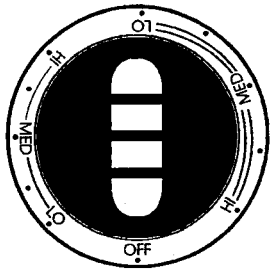
When Finished

Turn control to OFF.

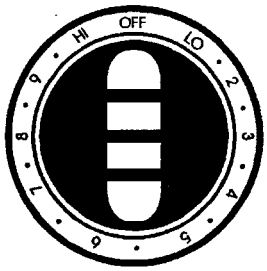
Single Radiant Element Control Knob



Dual Radiant Element Control Knob

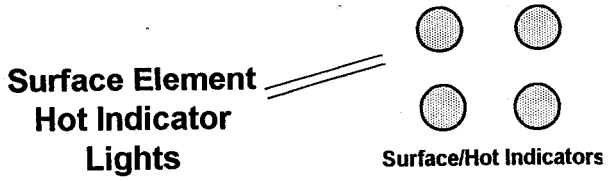


10 Position Haloring® Element Control Knob



Hot Indicator Lights

The range has four hot indicator lights labeled SURFACE. They are located in the center of the backguard. The hot indicator lights will glow red when the corresponding element is turned on. The light will remain on until the corresponding element has cooled to a safe temperature.



Cooktop Settings

Cooking Guide
LO through 3 should be used for food that is prepared at less than boiling temperatures or to simmer. When using settings LO through 3 on the 10 position Haloring® knob the element will not be illuminated. **MED LO or 4 through 5** can be used to maintain boiling in moderate amounts of liquid. **MED or 6 through 7** should be used to maintain boiling of larger amounts of food, low temperature frying, and to maintain correct pressure in a pressure cooker. **MED HI or 7 through 9** can be used to fry meat and poultry or to maintain deep-fat frying temperatures. **HI** should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to MED LO, MED or 4, 5, 6, 7.

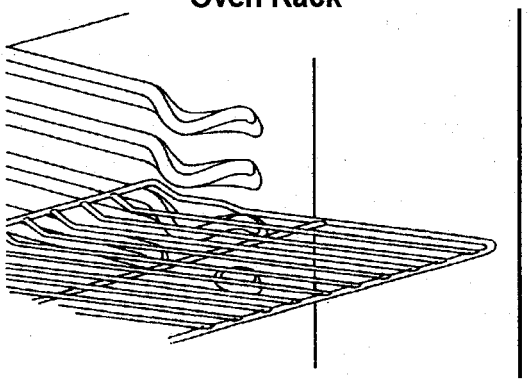
Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.

Note: The curved edge of the rack must be toward the rear of the oven.

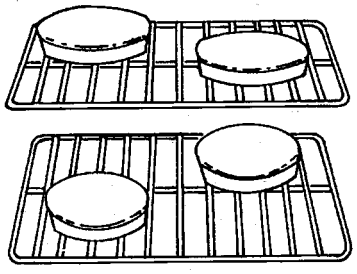
Oven Rack



Pan Placement

Baking pans and cookie sheets should be kept two inches from the side and rear walls. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

Correct Pan Placement



Baking

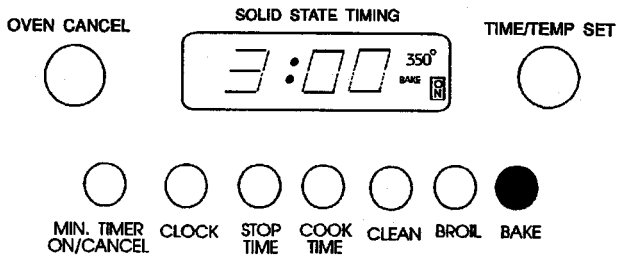
1. Push the BAKE button.
2. Turn the TIME/TEMP SET knob to the desired temperature. Temperature can be set from 170° to 550°.

Preheat approximately 10 minutes or until the preheat signal is heard before placing food inside. The temperature display will increase in 5° increments starting at 100° until reaching the set temperature. Some minor smoking is normal when using the oven for the first time. A nontoxic protective coating applied to the inside of the oven cavity will burn off.

When Finished

Push the OVEN CANCEL button.

Bake Display



Automatic Baking

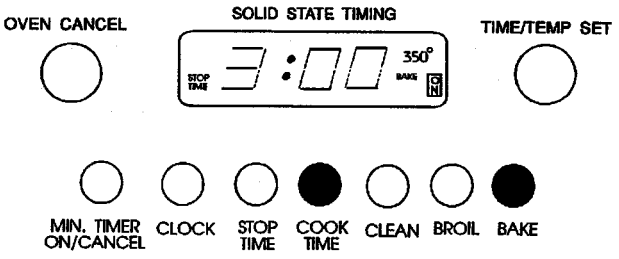
1. Place food in the oven.
2. Push the COOK TIME button.
3. Turn the TIME/TEMP SET knob to the amount of time the food should cook. The time can be set up to 11 hours and 55 minutes.
4. Push the BAKE button. Turn the TIME/TEMP SET knob to the desired temperature.

STOP, TIME, BAKE and ON will light in the display. Set cooking time will count down in display. When the cooking time has elapsed, an end of cycle signal will sound three times, the oven will automatically turn off and the display will return to time of day. The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.

When Finished

Push the OVEN CANCEL button.

Automatic Bake Display



NOTICE

Food should be removed from the oven when the cooking time has elapsed. Food left in the oven may overcook.

To Cancel Remaining Cooking Time

Press the OVEN CANCEL button.

Delayed Baking

1. Place food in oven.
2. The clock must display the correct time of day.
3. Push in the COOK TIME button. Turn the TIME/TEMP SET knob to the desired cooking time. The time can be set up to 11 hours and 55 minutes.
4. Push in the STOP TIME button. The earliest possible stop time will appear in the display. Turn the TIME/TEMP SET knob to set desired stopping time.
5. Push the BAKE button. Turn the TIME/TEMP SET knob to the desired temperature.

DELAY, OVEN, STOP, TIME, BAKE and the selected temperature will light in the display. Set cooking time will count down in display. When the oven begins heating, ON will light in the display. When the cooking time has elapsed, an end of cycle signal will sound three times, the oven will automatically turn off and display will return to time of day only. The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.

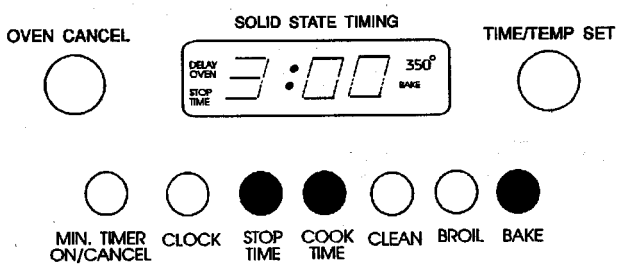
When Finished

Push the OVEN CANCEL button.

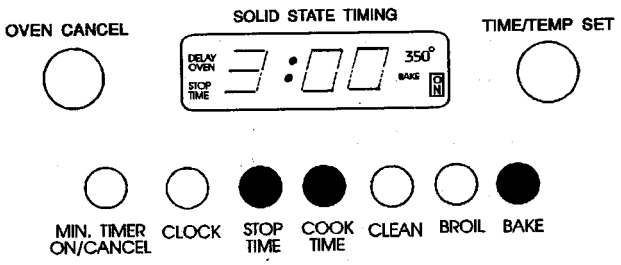
Canceling Remaining Cooking Time

Push the OVEN CANCEL button.

Delayed Bake Display Before Oven Begins Cooking



Delayed Bake Display When Oven Begins Cooking



⚠WARNING

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, poultry, milk, eggs, or fish products in the oven for more than 2 hours before cooking.

Baking Chart

Baking time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

Oven Baking Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	375	25-30
Baking Powder Biscuits	450	10-12
Muffins	400	20-25
Popovers In Muffin Cup	450	20-25
Nut Bread	350	55-65
Corn Bread	400	25-30
Rolled Cookies	375-400	8-12
Drop Cookies	375	8-10
Sliced Cookies	350	7-9
Brownies	350	30-35
Pastry Pie Shells	350	8-10
Graham Cracker Pie Shell	350	10-12
Berry Pie	425	35-45
Apple Pie	425	40-50
8" Layer Cake	350	35-40
9" Layer Cake	350	30-35
Cup Cakes	350	20-25
Loaf Cakes	350	65-70
Jeweled Fruit Cake (Loaf)	300	1-3/4 to 2 Hours
Angel Food Cake	350	40-50

Roasting time and temperature will vary with temperature of meat and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

Poultry Oven Roasting Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325	5-1/2
Turkey (16 lbs to 20 lbs)	325	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325	1-1/2 to 2

Beef and Pork Oven Roasting Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325	20-25
Beef Roast (Medium)	325	26-30
Beef Roast (Well)	325	33-35
Rolled Roast (Rare)	325	32-36
Rolled Roast (Medium)	325	36-40
Rolled Roast (Well)	325	43-45
Fresh Whole Ham	325	22-28
Pork Loin	325	35-40
Pork Shoulder, Butt	325	40-45
Pork Picnic Shoulder	325	35-40
Mild Cured Ham Picnic, Shoulder	350	30-35

Broiling

Insta-Broil™ Cooking Area

In the upper rack positions the Insta-Broil™ rays will not reach the edges of the broiler grid. Use the illustration to the right as a reference for the effective cooking area.

Insta-Broil™ Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. All food except fish should be turned at least one time.
4. Season the meat after it has browned.
5. Broiling does not require preheating.
6. Insta-Broil™ cooks approximately 30% quicker than a conventional broiler.
7. Begin cooking using the suggested rack levels on the broiling chart (see page 16) to test the broiler results. If the food is not browned enough, cook on a higher position. If the food is too browned, cook on a lower position.

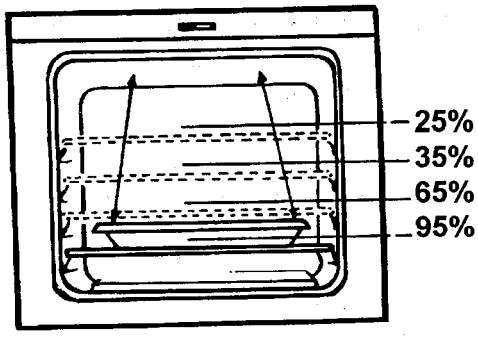
Choosing A Broil Setting

There are six variable broil settings ranging from 1 to HI. Choosing a broil setting will depend on the type and temperature of the food being cooked. However, when using the variable broil feature refer to chart below.

Broil Setting Chart

Setting	Use
HI	cooking red meats
5	cooking pork
4	cooking poultry
3	cooking seafood
2	cooking fruit or vegetables
1	toasting breads

Insta-Broil™ Cooking Area



⚠WARNING

To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire.

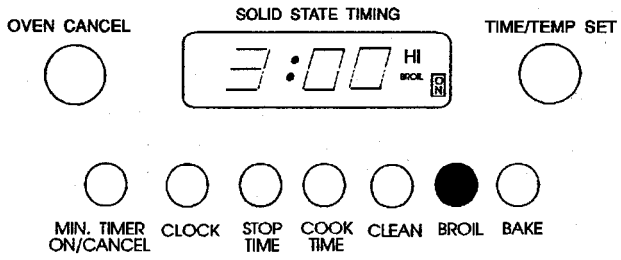
Never leave the oven unattended while broiling. Over cooking could result in a fire.

Operating the Broiler

1. Center the food on the broiling grid and pan, place in oven.
2. Oven door can be open to the first stop position or closed.
3. Push the BROIL button.
4. Turn the TIME/TEMP SET knob to the desired setting. Broil can be set from 1 to HI.

The oven will begin to broil in approximately 1 minute. ON, BROIL and the selected setting will be displayed.

Broil Display



When Finished

Push the OVEN CANCEL button.

Broiling Chart

Approximate Broiling Time

Food	Thickness (doneness)	Rack Position	Minutes
Beef Steak	1" thick (med)	2nd from top	12-14
Beef Steak	1" thick (well)	2nd from top	20
Beef Steak	1 1/2" thick (med)	2nd from top	20-25
Beef Steak	1 1/2" thick (well)	2nd from top	30
Hamburgers	(3/4" to 1" thick)	3rd from top	10-15
Fish Fillets and Steaks		3rd from top	12-18
Pork Chops or Steak	1" thick	2nd from top	12-14
Pork Chops or Steak	1 1/2" thick	2nd from top	20-25
Bacon		3rd from top	10-15
Ham Slice (precooked)	1/2" thick	2nd from top	19-20
Ham Slice (precooked)	1" thick	2nd from top	20-30

Self-Cleaning

Tips For Self-Cleaning

1. A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food residue has been left in the oven.
2. The oven should be cleaned before it gets too dirty. Wipe up large spills before self-cleaning.
3. Do not use the cleaning cycle if the oven light cover is not properly in place.

Setting the Oven to Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Push the CLEAN button.
3. Turn the TIME/TEMP set knob to the desired cleaning time. Clean can be set from 2 to 4 hours.

The oven will begin to clean in approximately 1 minute. CLEAN, TIME and ON will light in the display. When the oven reaches clean temperatures, the door will automatically lock and LOCK will light in the display. When the cleaning cycle has elapsed, the oven will automatically turn off and an end of cycle signal will sound. The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.

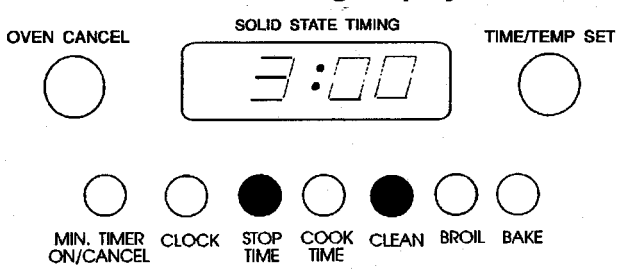
When Finished

Push the OVEN CANCEL button. When the oven has cooled to a safe temperature, the door can be opened.

Interupt Self-Clean Cycle

1. Push the OVEN CANCEL button.
2. When the oven has cooled to a safe temperature, the door can be opened.

Self-Cleaning Display



Suggested Self-Cleaning Times	
Light Soil	2 Hours
Heavy Soil	3 - 4 Hours

⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid the risk of damage to the automatic locking system, do not try to force the oven door open.

Setting Delayed Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Push the CLEAN button.
3. Turn the TIME/TEMP set knob to the desired cleaning time.
4. Push the STOP TIME button.
5. Turn the TIME/TEMP knob to the desired stopping time. A starting time will automatically be calculated based on the amount of cleaning time and the stop time.

DELAY, CLEAN, STOP, and TIME will light in the display. The oven will begin to clean at the preset time and ON will light in the display. When the oven reaches cleaning temperatures, the door will automatically lock and LOCK will light in the display. Set clean time will count down in display. When the cycle is complete and an end of cycle signal will sound three times and display will return to time of day. The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.

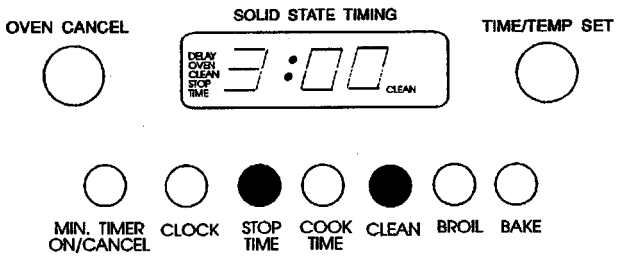
When Finished

Push the OVEN CANCEL button. When the oven has cooled to a safe temperature, the door can be opened and LOCK will disappear from the display.

Canceling Self-Clean Cycle

1. Push the OVEN CANCEL button.
2. When the oven has cooled to a safe temperature, the door can be opened.

Delayed Self-Cleaning Display



⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid the risk of damage to the automatic locking system, do not try to force the oven door open.

Cleaning The Cooktop

Chart for Cleaning Rangetop

Problem	Cause	To Prevent	To Remove
Brown Streaks and Specks	Cleaning with a sponge or cloth containing soil-laden detergent water.	Use ASAP Cleaner-Conditioner with clean damp paper towel.	Use a light application of ASAP Cleaner-Conditioner with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and do not put plastic items on a warm cooking area.	Clean area with ASAP Cleaner-Conditioner and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed cool cooktop and carefully scrape area with a single edged razor blade held at a 30 degree angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embeded into top. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe the bottom of cookware before cooking. Clean top daily with ASAP Cleaner-Conditioner. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of ASAP Cleaner-Conditioner.
Smearing or Streaking	Use of too much cleanser or use of a soiled dishcloth.	Use a small amount of cleanser. Rinse area throughly before drying. Use only paper towels or nylon scrub pad or brush to clean top.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel and dry with a paper towel or lint free cloth.
Metal marking or silver/gray marks	Sliding or scraping metal utensils across rangetop.	Do not slide metal objects across top.	Remove metal marks as soon as it is safe and before the rangetop is used again. Apply ASAP Cleaner-Conditioner with a damp paper towel and scub with a nylon scrub pad or brush. Rinse throroughly and dry.
Pitting or flaking	Boilover of sugar syrup on a hot rangetop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn element to LO; using several paper towels wipe the spill immediately. Cool cooktop and carefully scrape off remainder of burn-on with a single edge razor blade held at a 30 degree angle.
Hard Water Spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto rangetop and cause gray deposits. The spots are often so thin they appear to be in or under the rangetop.	Make sure the bottom of cookware is dry before cooking. Daily use of ASAP Cleaner-Conditioner will help keep top free from hard water mineral deposits and food discoloration.	Mix ASAP Cleaner-Condioner with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try the cleaning procedure for smearing and streaking.

Part	Materials to Use	General Directions
Bake and Broil Element		Do not clean the bake element or broil element. Any soil will burn off when the element is heated. The bake element is hinged and can be lifted to clean the oven bottom.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash: scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dish washer.
Oven Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return knobs to oven, making sure to match flat area on the knob to the flat area on the shaft.
Inside Oven Door	Soap and Water	Clean the outside of the door and the window area with warm soapy water. Do not clean the oven door gasket. The gasket should not be moved while cleaning. Avoid getting any cleaning materials on the gasket.
Oven Interior Surfaces	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse throughly.
Oven Racks and Storage Drawer	Soap and Water	For heavy soil, clean by hand and rinse throroughly. Remove the drawer and racks for ease in cleaning. Be sure the drawer is dry before replacing it.
Outside Finish and Backguard	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.

Removing Storage Drawer

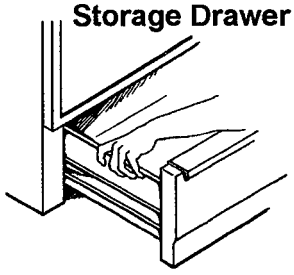
The storage drawer can be removed for cleaning or to make it easier to clean under the range.

1. Pull the drawer out to the first stop. Lift the front of the drawer and pull it out to the second stop.
2. Let the drawer rest on the floor. Place hands toward the back of the drawer and lift it out.

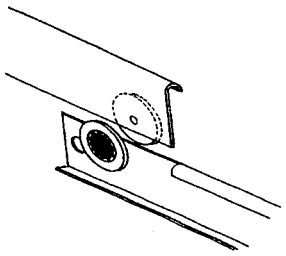
To Replace the Drawer

1. Place the set of rollers on the drawer behind the rollers on the range as shown right.
2. Align the guides on the drawer with the guides on the range and push the drawer back into position.

Storage Drawer



Storage Guides & Rollers



Removing the Oven Door

The oven door can be removed for ease in cleaning large spills.

1. Open the door to the first stop.
2. Grasp the door firmly on each side and lift it upward off the hinges. Do not push the hinges closed once the oven door is removed.

Replacing the Oven Door

1. Make sure the hinges are open to the first stop position. If the hinges have been accidentally closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.

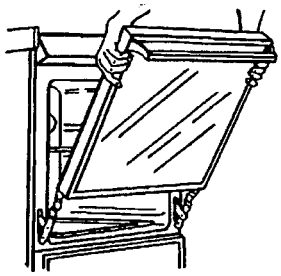
Replacing the Fluorescent Backguard Light Bulb

1. Wear protective gloves. Disconnect the electrical supply.
2. Grasp the top backguard cover firmly and flip it upward and open.
3. Hold the fluorescent bulb using both hands and carefully rotate it upward toward the back of the range. Lift the bulb out.
4. Slide the pins on both ends of the new bulb into the lamp holder slots. Push down slightly and rotate the bulb toward the front of the range until it clicks into the socket. Close the top backguard cover.

Replacing the Oven Light

1. Wear protective gloves. Disconnect the electrical supply.
2. Remove the oven door.
3. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened will be difficult to remove.
6. Replace the light cover. Do not overtighten the bulb cover. A cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.

Oven Door



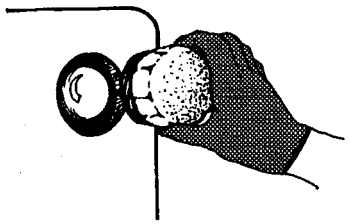
⚠CAUTION

To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.

Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.

The door contains tempered glass. If the glass is impacted, scratched, chipped or twisted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Oven Light



⚠WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven.

Before attempting to replace the bulb make sure it is cool.

Wear protective gloves.

Do not operate the oven without the bulb cover in place.

Trouble Shooting Guide

Problem	Things to Check
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. Bulb may be burned out; replace it with a 40 watt appliance bulb.
Oven Not Heating	Make sure range is connected to electrical power. Make sure temperature control knob is set.
Rangetop Gets Warm During Use	This is normal.
Self-clean Cycle Not Working	Clock must be set to correct time of day. Oven door must be closed. Make sure a delayed cycle has not been set.
Oven Door Will Not Open	Wait for oven to cool. Door will unlock automatically.
Oven Element Cycles On and Off	This is normal when baking or roasting.
Oven Temperature Not Accurate	Do not try to measure temperature with a regular thermometer. Check for blocked air vents. Confirm aluminum foil is not being used. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

Adjusting the Thermostat

The oven temperature has been factory calibrated and tested. In the unlikely event that the oven consistently overcooks or undercooks food, make the following adjustment:

1. Push the BAKE button.
2. Turn the TIME/TEMP SET knob clockwise until an oven temperature greater than 500°F displays.
3. Immediately push and hold the BAKE button until "00" displays, approximately 5 seconds.
4. To decrease the oven temperature (for a cooler oven), turn the TIME/TEMP SET knob clockwise until the negative numbers appear. The oven can be adjusted from -05 to -35 degrees lower. To avoid over adjusting the oven, move the temperature -5° each time.
5. To increase the oven temperature (for a warmer oven), turn the TIME/TEMP SET knob counterclockwise until the positive numbers appear. The oven can be adjusted from 05 to 35 degrees higher. To avoid over adjusting the oven move the temperature 5° each time.
6. Push the OVEN CANCEL button. The temperature adjustment will be retained even through a power failure.

Service Tones

If the electronic oven control sounds a series of short, rapid beeps for over 16 seconds and the display shows a F-code. Record the F-code shown, disconnect the electrical supply to the range and contact an authorized servicer.
F-codes are diagnostic service codes which indicate a part of the control or oven must be checked by an authorized servicer.

NOTICE

Pressing the cancel button may temporarily cancel the F-code and allow a cooking function to be reset. However, the failure code will continue to occur. An authorized servicer must be contacted to check the range.

Answers to Commonly Asked Questions

Should the oven maintain a constant temperature on an oven thermometer?
To maintain a temperature for baking, the oven will cycle on and off. The temperature may vary 25^0 higher or lower than the temperature set on the control.

Is there a problem if the oven smokes the first few times it is turned on?
Some minor smoking is normal when using the oven for the first time. It is caused by a nontoxic protective coating applied to the inside of the oven cavity burning off.

Should there be an odor or smoke while self-cleaning the oven?
There will be some smoke and odor during the first few cleaning cycles. If there is excessive smoke or odors, too much soil may have been left in the bottom of the oven. Turn the cleaning cycle off, wait for the oven to cool and wipe away the excess soil. Reset the cleaning cycle.

Can the timer be used during automatic cooking?
The timer can be used at any time. The timer functions independently from the oven cooking functions. The timer should always be canceled using the MIN. TIMER ON/CANCEL button to avoid canceling the cooking fuction.

When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the name plate. The name plate is on the oven door frame. It can be seen by opening the oven door.
3. Proof of purchase (sales receipt on request).

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date of service.

We have a vast network of Authorized Service Centers in the U.S.A.. If you have a service problem that is not resolved please write:

Consumer Information
Amana Refrigeration, Inc.
Amana, Iowa 52204

To locate an authorized servicer call **1-800-NAT-LSVC (1-800-628-5782)**. For questions concerning product usage, installation, or warranty, call:

CONSUMER INFORMATION
1-800-843-0304

OUTSIDE U.S.A. CALL
1-319-622-5511